

Training With Industry (TWI)

92G Training With Industry Program

The 92G Training with Industry Program is designed to immerse a Non-Commissioned Officer into a commercial culinary school. The Non-Commissioned Officer is placed in a Military Liaison position to assist in the integration of all DOD personnel at the Culinary Institute of America 1 June 07 thru May 31 08. The participant will provide information and assistance to any students who desire to join the Army. The Non-Commissioned Officer will develop policy for integration of training within DOD. In addition, the Non-Commissioned Officer will learn industry techniques for advanced culinary principles and apply them to the Army's Food Service program. The intent is for the participant to learn what and how the higher level culinary school teaches and apply that knowledge upon return to the next assignment at Fort Lee, VA.

Program Goals

- Develop Non-Commissioned Officers who:
 - Will bring better food service business practices back from industry leaders for Army use
 - Can benchmark Army performance against industry standards and identify areas needing improvement
 - Understand the workings of industry partners involved in food service
 - Receive training in basic to advance cooking methods and applications
 - Learn, observe, judge and participate in the ProChef Certification program and process
 - Build future advance culinary skills instructors
 - Share Army business practices with industry
 - Gain partnership and involvement of industry leaders in national defense

Professional Goals during assignment

- Teach Culinary Arts and the fundamentals of advanced food preparation techniques
- Become abreast of past, current and future Culinary Trends
- Controlling Costs and Financial Management
- Reinforcement of Culinary Fundamentals
- Development of Curriculum for Culinary Arts Programs
- Ethnic Cuisines
- ProChef Certification
- Instructor Training
- Program of Instruction development

Goals as Liaison on Staff

- In-process and assist in the integration of DOD personnel at the CIA

- Develop policy for further integration of training with the DOD
- Learn Industry techniques for advanced culinary principles and preparation
- Learn and apply industry techniques for food service ordering and distribution at the dining room level
- Learn and apply industry techniques for the development of dining room training programs

Program Overview

- Assignments are on a 12-month rotation from June – July
- Non-Commissioned Officers are rated by the corporation leadership and receives an Academic Evaluation Report
- Officers are assigned to US Army Student Detachment, Fort Jackson for Administrative Requirements
- TWI Program is further outlined in **DA PAM 600-3, Chapter 32**

Eligibility

- MOS 92G who has been working in the MOS for the previous 6 years
- E-6 to E-7 (E-7 with less than 1 year time in grade)
- 16 years of Active Federal Service (AFS) or less prior to requesting training
- Strong manner of performance that reflects candidate has great hands on cooking skills as well as managerial and lesson plan writing skills.
- Culinary skills are recommended
- Potential for future, long-term service

Submitting Your Application

- DA Form 1618
- Resume (Must be in this order: name; home address; home telephone number; work address; work telephone number; grade; work experience; education; culinary competitions, special skills; and interests)
- 1 Copy College/University Transcript(s)
- Copy of ERB
- Endorsement Letter by 1st O-6 in chain of command
- Photo in Food Service Uniform (Full Length) IAW AR 670-1
- Submit application packet to: Director, Army Center of Excellence, Subsistence, ATTN: ATSM-CES-T, Fort Lee, VA 23801
- Application must be submitted NLT 15 Feb 06

POC is CW4 Sparks at **Robert.M.Sparks@LEE.ARMY.MIL** 804-734-3274
DSN 687-3274 fax 804-734-3008

Follow on utilization assignment:

Instructor/Writer, Advanced Culinary Skills Training Course

Para 524J Ln 05

Army Center of Excellence Subsistence

Ft. Lee VA 23801

- Teach Advance Culinary Skills Training Course
- Implement techniques for advanced culinary principles and preparation
- Apply industry techniques for food service ordering and distribution at the dining room level
- Implement current and future Culinary Trends into Programs of Instruction
- Teach culinary workshops
- NCOIC Army Culinary Arts Program